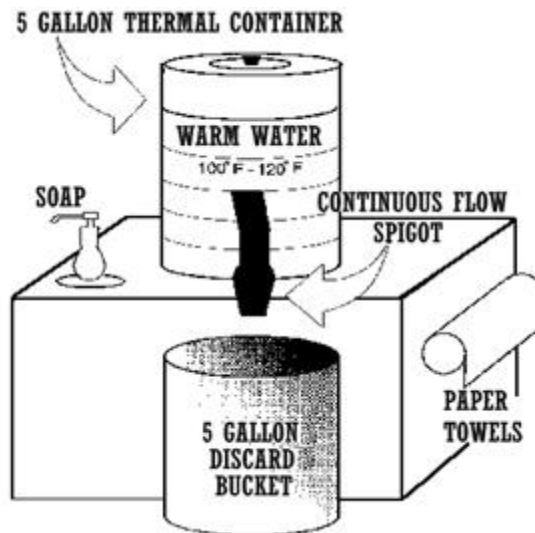


**City of Long Beach
Department of Health & Human Services
Bureau Environmental Health**

FOOD SAMPLING REQUIREMENTS

In an effort to increase sales of a food product or a piece of cooking equipment, samples of a food are sometimes given to the consumer. Food is defined as any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink, confection or condiment for human consumption.

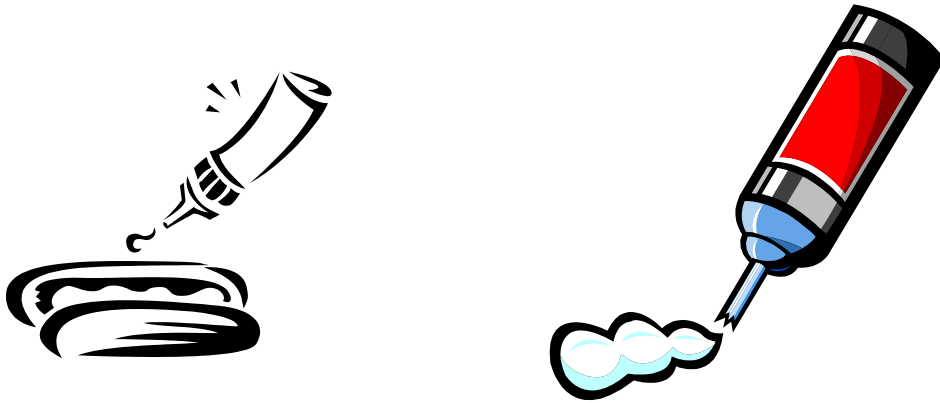
- 1). A temporary food facility permit from the City of Long Beach is required when selling or giving away food to the public, and/or when food samples are being given to the public. Permit must be displayed at booth for review during inspection.
- 2). A gravity handwash setup consisting of a water dispenser with spigot, single service paper towels, hand soap, and a bucket for collecting wash water must be provided at each booth providing samples and/or preparing food.



This handwash station must be setup prior to preparing and handling food/food samples.

3). Food samples must be protected from contamination, and where available for customer self-service, must be pre-packaged, or available only from dispensing devices, or handed out individually by a booth employee to each customer. If toothpicks are used in food samples, the toothpicks must already be inserted into food sample by booth operator to avoid contamination of supply of toothpicks by customers.

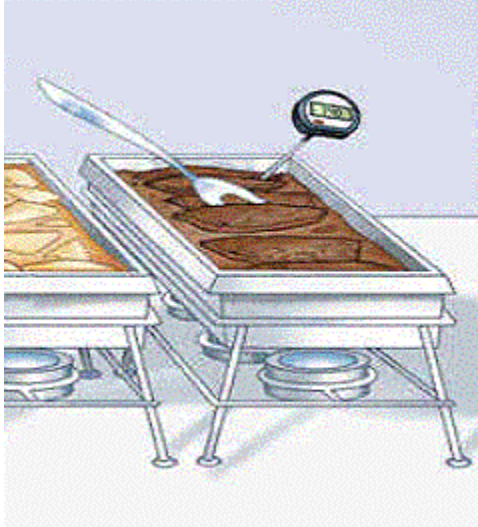
Examples of dispensing devices include squeeze bottles and shaker bottles.



4). Food preparation (cutting, slicing, peeling, portioning, cooking, etc) of samples must be done at least 3 feet away from customers to protect foods from contamination. Sneeze guards can be used to protect food from customer contamination (i.e.: sneezing, touching, hair, etc).



5). Food samples that are potentially hazardous foods (ie: dairy products, meats, cooked foods, cut melons) must be kept cold at or below 45 degrees F or hot at or above 135 degrees F.



6). All sampling utensils (ie: cutting boards, knives, serving spoons, etc) must be washed, rinsed and sanitized in a 3-compartment sink every 4 hours. All food equipment and preparation surfaces must be smooth, easily cleanable, and non-absorbent.

